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What to Serve AND How to Prepare It

At Afternoon and Evening Parties

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WHAT TO SERVE
AND
HOW TO PREPARE IT

A Collection of Menus and Recipes Especially Arranged for Afternoon and Evening Parties

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CHICAGO
PERCY ROBERTS
564 W. RANDOLPH STREET

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Just a Word

SO many of our customers have asked for a practical and comprehensive book of menus that we publish this book to meet this demand.

It is not intended for elaborate affairs, and the menus are mere suggestions, as the combinations can be changed to suit the desires or convenience of the hostess, and we feel sure that somewhere in the list is "the right thing" for every one.

There is an outline for a luncheon for each month, with the flower and jewel for each. It is not generally known that each month boasts of a flower of its own, and for birthday luncheons this will be found quite an aid in decorating, for favors, or for ice cups.

For each suggestion, there is a recipe given, and each recipe has been tried and found to be "just right."

We also insert a number of toasts and appropriate quotations.

There are a few general rules in regard to refreshments that it would be well to observe.

First—Make all the preparation possible beforehand. No one enjoys an evening when the hostess is apparently "working overtime."

Second—Don't try to have too many things. The menus which follow are very ample, and the salad might be dropped if desired.

Third—Limit yourself as to the number of things served, but be sure to have plenty of it. Allow at least three sandwiches to a person, and more if the sandwiches are small.

Fourth—Seat all your guests at the same time, and all together. They will make a jolly time for themselves.

Fifth—When in doubt what to serve as a "drinkable" serve coffee. It is always in season.

In preparing sandwiches it is often better to make several kinds, to suit all tastes.

We give several tried-and-not-found-wanting recipes for candy, and a dish of home-made candy is always appreciated, and can be prepared the day before.

For those who prefer to make their own ice cream, sherbet ices, etc., we have inserted a number of good recipes.

In regard to decorations; they add very much to the appearance of things, and need not be at all expensive in anything but time and work. In "Entertaining Made Easy" the companion book of "What to Serve," will be found many helpful suggestions.

An effort has been made to get away from the time-honored "ham" or "corn beef" sandwiches, and we believe the change will be appreciated.

For even a very small luncheon do not omit the place cards. They give a touch of individuality to the most simple affair, and can be entirely home-made. A folded sheet of creamy white paper, 2½x3 inches, tied with a dainty bow of ribbon, makes a good one. On the outside write the date, the name of the guest, and anything else your fancy dictates. Perhaps you can draw, or paint with water colors, or if you are an amateur photographer, a blue print of the house would be a good idea. In the inside of your "folder" write a sentiment, a toast, or a quotation appropriate to the guest, and have these read during the dessert. We give a number of appropriate quotations and toasts, and among them is probably the one you want.

January

"By her, who in this month is born,
No gems save garnets should be worn;
They will insure her constancy,
True friendship and fidelity."

Flower, Snowdrop—Jewel, Garnet.

LUNCHEON

Oyster Soup Cheese Straws
Escalloped Chicken Mashed Potatoes Sweet Pickles
Rolls Tomato Salad
Charlotte Russe Lemon Crisps Maple Cream Candy
Coffee Nuts

TOASTS

The New Year—May the paths she has for us to tread be rose-scattered, may we tread them with a brave, true spirit, and may the end be as happy as this beginning.

Then come the wild weather,
Come sleet or come snow;
We will stand by each other,
However it blow.

To the Cook

The Lord gave teeth to men, that they might eat,
And then to use them on, he gave us meat;
But here's a health to that great man who took,
And brought the two together—to the cook!

Human Nature,

"Man," remarked the philosophical person, "is a queer animal. No matter what he has he is never satisfied."

"Oh, I don't know," rejoined the party who is always ready to butt in.

"Well, I do," continued the p. p. "Take Adam, for instance. He was the only man who ever owned the earth, and what did he do? Traded it off for a measly little green apple."

February

"Come when the rains,
Have glazed the snow and clothed the trees with ice,
While the slant sun of February pours,
Into the bowers a flood of light."

Flower, Primrose—Jewel, Amethyst.

LUNCHEON

Cream of Celery Soup Thin Bread and Butter
Oyster Croquettes, Saratoga Chips
Lamb Loaf with Green Peas
Potato Salad Olives
Walnut Cake Macaroon Whip
Grape Juice Sherbet

TOASTS

Here's to the prettiest,
Here's to the wittiest,
Here's to the truest of all who are true,
Here's to the sweetest one,
Here's to the neatest one,
Here's to them all in one,
Here's to you.

She's beautiful, therefore to be woo'd,
She's a woman, therefore to be won.

Goodwin—"What do you think of that story of Jonah being detained in a whale's stomach for three days and nights?"

Gayboy—"Oh, it's all right. I've given my wife worse excuses than that many a time."

Markley—He's exceedingly clever at sleight of hand. Why, he can take a single seed, and turn it into a growing plant before your very eyes.

Lushman—That's nothing. If you've got a nickel to spare come up to Bierhauer's and I'll turn a schooner into a full-grown man.

March

"Somehow, the blatant, noisy March,
Contrives, before he goes,
To drop us hints in subtle ways,
Of summer, and the rose."

Flower, Violet—Jewel, Bloodstone.

LUNCHEON

Cream of Potato Soup — Bread Sticks
Escalloped Salmon — Asparagus on Toast
Lettuce Sandwiches — Killarney Salad
Pickles — Olives
Irish Pound Cake — Pistachio Ice Cream
Green Mints — Horseshoe Curves — Coffee

TOASTS

May every joy attend you,
And Heaven daily send you,
Blessings in heart and home.
A faithful knight to tend you,
And gallantly defend you,
Wherever you may roam.

Here's to the man I love,
And may that man be he
Who loves but one, and only one,
And may that one be me!

Here's to our better loving!
And here's to our loves outgrown!
Here's to the bitter whirlwind
That reaps what our seeds have sown!

Here's to the friend that loves us
Too deep for tears or word!
And here's to those that love us,
When only the sense is stirred.

April

"Snowdrops, waking from your sleep,
Violets that from blue hoods peep,
Bloodroot blooming by the hill,
Stately lily, daffodil—
What sweet message do you bring,
Is it only, 'This is Spring?' "

Flower, Daisy—Jewel, Diamond.

LUNCHEON

Fruit Bouillon with Whipped Cream
Broiled Chicken Asparagus on Toast
New Potatoes, Creamed Oyster Canapes
Celery and Nut Salad served on Lettuce Leaves
Pickles Olives Radishes
Wafers Cream Blanc Mange Coffee

TOASTS

Friendship is a light divine,
Shining on this heart of mine,
Making gloomy ways seem light,
Changing into sunshine, night,
Giving courage for the task
Life doth daily of me ask;
Spurring on when tired and worn,
Extracting from the rose its thorn,
Comforting when hope seems lost,
Never thinking of the cost.
Self-forgetful, gentle, kind,
To my faults and follies blind;
Tender friendship, may I be
Ever loyal unto thee.

Here's to the ships of the ocean,
Here's to the women of the land;
May the former be well rigged,
And the latter be well manned.

May

"Now rings the woodland loud and long,
The distance takes a lovelier hue,
And drown'd in yonder living blue,
The lark becomes a sightless song."

Flower, Hawthorn—Jewel, Emerald.

LUNCHEON

Cream of Nuts Salted Wafers
Veal Croquettes Potato Mound Chicken Cutlets
Shirred Tomatoes
Olive Sandwiches Cucumber Salad
Chocolate Drop Cakes Stuffed Dates Coffee

TOASTS

Freedom.

When Freedom from her mountain height
Unfurled her standard on the air,
She little dreamed that hoodlums might
Assail and cripple men who dare
To work for bread and butter where
A strike has been declared in force;
If she had known she'd not, of course,
Have touched the baldric of the skies
Or monkeyed with the stars. If she
Had heard the stricken victim's cries,
And known that where proud man is free
One may not work an extra day
Unless the union says he may,
She'd probably have thought again
Before she flung her banner loose,
And to her eagle-bearer, then
Have sadly murmured, "Aw, what's the use?"

Here's to marriage—a feast where the grace is sometimes better than the dinner.

June

"Tell you what I like the best,
'Long about knee-deep in June,
'Bout the time strawberries melts
On the vine—some afternoon
Like to jes' git out and rest,
And not work at nothin' else!"—*J. W. Riley.*

Flower, Wild Rose—Jewel, Agate.

LUNCHEON

Cream of Asparagus Soup
Southern Fried Chicken Peas and New Potatoes
Current Bread Cheese Salad
Macaroni, American Cheese Crisps
Devil's Food Cake Russian Tea Rocks

TOASTS

To the Man who Holds Post-mortems on His Hands

O, the man who holds post-mortems on his hands!
Upon the waiting deck he always lands,
He's maddening, and saddening,
His foraging's discouraging—
The man who holds post-mortems on his hands.
He shows you how he might have played,
Or how he might have stood.
He has to fumble through the deck
And ask you what you drew,
And leave the discard in a wreck
Before his quest is through.
O, the man who holds post-mortems on his hands!
It doesn't matter how he draws or stands—
He worries us and flurries us,
With "Could have held," or "Would have held"
The man who holds post-mortems on his hands.

To Friendship—It improves happiness and abates misery, by the doubling of our joy, and dividing our grief.

July

"A rustle of corn leaves, a tinkle of bells on the hills,
A bevy of bees when the clover hangs heavy,
A butterfly plundering by,
And that is July."

Flower, Lily—Jewel, Ruby.

LUNCHEON

Clear Bouillon — Wafers
Hungarian Chicken — Escalloped Potatoes
Cucumbers — Tomato Salad
Lemon Sandwiches — Jelly Eggs
McKinley Cake — Peanut Brittle
Diamond Gems — Cherry Ice

TOASTS

They talk about a woman's sphere as though it had a limit,
There's not a place in earth or heaven,
There's not a task to mankind given,
There's not a blessing or a woe,
There's not a whispered yes or no,
There's not a life or birth,
That has a feather's weight of worth—
Without a woman in it.

Fee simple and a simple fee,
And all the fees entail,
Are nothing when compared to thee,
Thou best of fees—female.

Here's to woman—she needs no eulogy—she speaks for herself.

Here's hoping you may be hung, drawn and quartered. Hung about with garlands, drawn in triumphant chariots, and quartered in the arms of those who love you.

August

"All the long August afternoon,
The little drowsy stream,
Whispers a melancholy tune,
As if it dreamed of June,
And whispered in its dream."

Flower, Poppy—Jewel, Moonstone.

LUNCHEON

Mint Ice Iced Melon
Baked Halibut Lima Beans Riced Potatoes
Ham Salad Eggs in Aspic
Pepper Sandwiches Ribbon Bread.
Marshmallow Cake Log Cabins Gooseberry Punch

TOASTS

"Some hae meat and canna' eat,
And some wad eat who want it;
But we hae meat and we can eat,
So let the Lord be thankit."—*Burns.*

Here's to the hearts that touch us
On only one shining side!
And here's to the soul's real comrade,
Whose compass is deep and wide!

And here's to the one that loves us,
And shows it in acts and looks!
And here's to the one that helps us,
Through silence, or trust, or books!

Here's to the friend that graces
His thought with golden speech!
And here's to the mute one, seeking
The words too deep to reach!

"Come, love and health to all."—*Charles Dickens.*

September

"O sweet September, thy first breezes bring,
The dry leaf's rustle and the squirrel's laughter,
The cool fresh air whence health and vigor spring,
And promise of exceeding joy hereafter."

Flower, Black Eyed Susans—Jewel, Sapphire.

LUNCHEON

Chestnut Souffle Thin Bread and Butter
Stuffed Steak Escalloped Tomatoes
Tongue Croquettes Olives Stuffed Peppers
Lemon Sponge Cake Peach Fritters
Orange Cookies Chocolate Candy Cocoa

TOASTS

Here's to the man who has charity enough to forgive those who have done him a kindness, and with whom he is wrong in a dispute.

"Cheer up! 'tis no use to be glum, boys,
'Tis written since fighting begun,
That sometimes we fight and we conquer,
And sometimes we fight and we run."—*Thackeray.*

"O vanity of vanities,
How wayward the decrees of Fate are,
How very weak the very wise,
How very small the very great are."

He is complete in feature and in mind,
With all good grace a gentleman.

"There is so much good in the worst of us,
There is so much bad in the best of us,
That it ill becomes any one of us,
To talk about the rest of us."

October

"My ornaments are fruits, my garments leaves,
Woven like cloth of gold and crimson dyed;
I do not boast the harvesting of sheaves,
O'er orchards and o'er vineyards I preside."

Flower, Golden Rod—Jewel, Opal.

LUNCHEON

Puree of Lima Beans Salted Wafers
Meat Loaf Creamed Cabbage
Oyster Patties Apple Salad Almond Sandwiches
Kissme Cake Cocoanut Cones
Nut Caramels Hot Apple Punch Wafers

TOASTS

Here's to the dear that not here, my dear,
Here's to the dear that's not here.
If the dear that's not here were here, my dear,
She'd give me a box on the ear, my dear.

Here's a health to them that's awa,
Here's a health to them that's awa,
And wha winna wish guid luck to our cause,
May never guid luck be their fa!—*Burns.*

Do not choose your friends by their looks. Watch their ways and learn their hearts. Remember the old saying: "Handsome shoes often pinch the feet."

"Good Lord, what is man! for as simple as he looks,
Do but try to develop his hooks and his crooks,
With his depths and his shallows, his good and his evil,
All in all, he's a problem that must puzzle the deevil!"
—*Robert Burns*

November

"No sun—no moon!
No morn—no noon!
No fruits, no flowers, no leaves, no birds!
November!"

Flower, Chrysanthemum—Jewel, Topaz.

LUNCHEON

Cream of Onion Soup Cheese Straws
Salmi of Duck Mashed Potatoes
Stuffed Eggs Nut and Date Sandwiches
Harvard Salad Sweet Potatoes
Baked Quinces Cream Cake Rocks

TOASTS

O woman! lovely woman! nature made thee
To temper man; we had been brutes without you.
Angels are painted fair, to look like you;
There's in you all that we believe in heaven;
Amazing brightness, purity and truth,
Eternal joy and everlasting love.—*Otway.*

Here's to the wings of love,
May they never moult a feather.

Plain food is good enough for me,
Three courses are as good as ten;—
If nature could subsist on three,
Thank Heaven for three. Amen!
I always thought cold victual nice;—
My choice would be vanilla ice.—*Holmes*

Love may intoxicate a man, but marriage sobers him.

A woman isn't necessarily a thief because she hooks a dress.

December

"Be merry all, be merry all,
With holly dress the festive hall,
Prepare the song, the feast, the ball,
To welcome merry Christmas!"

Flower, Holly—Jewel, Turquoise.

LUNCHEON

Ox Tail Soup
Mayonnaise of Lobster Thin Bread and Butter
Escalloped Chicken French Fried Potatoes
Brazilian Salad Creme de Menthe Sandwiches
Gingered Pears Nut Cake Hermits
Coffee Fudge Roman Punch

TOASTS

"God bless the master of this house,
Likewise the mistress too,
And all the little children,
That round the table go,
And all your kin and kinsfolk,
That dwell both far and near,
Wish you a merry Christmas,
And a happy, glad New Year."

Here's to our wives and sweethearts—
May our sweethearts become our wives,
And our wives ever remain our sweethearts.

Care to our coffin adds a nail, no doubt,
And every grin, so merry, draws one out.

A fig for care, and a fig for woe,
If I can't pay, why, I can owe.

"Be plain in dress, and sober in your diet,
In short, my dearie, kiss me, and be quiet."

A Few Menus

Suitable for Afternoon or Evening Social Gatherings

Horseradish Sandwiches Apple Salad Coffee Cake
Hermits Lemon Water Ice Vanilla Caramels

Cheese and Almond Sandwiches Chicken Salad Cream Cake
Springeles Hot Apple Punch Chocolate Candy

Creme de Menthe Sandwiches Brazilian Salad Nut Cake
Callas Lemon Sherbet Peanut Brittle

Almond Sandwiches Egg and Cheese Salad Irish Pound Cake
Lemon Twists Naples Lemon Cream Maple Cream Candy

Boston Sandwiches Harvard Salad Apple Butter Cake
Lemon Hearts Macaroon Whip Coffee Fudge

Nut and Fig Sandwiches Potato Salad White Cake
Cocoanut Cones Caramel Ice Cream Orange Sticks

Nut and Date Sandwiches Sweetbread Salad Pound Cake
Sand Tarts Maple Ice Cream Chocolate Fudge

Crab Sandwiches Cherry Salad Yellow Cake
Almond Cookies Cherry Ice Nut Caramels

Minced Sandwiches Cauliflower Salad Orange Cake
S's Autumn Sherbet Molasses Fudge

The Queen's Rolls April Salad White Fruit Cake
Ginger Snaps Milk Sherbet Brown Sugar Candy

Egg Sandwiches Banana Salad Fruit Cake
Peanut Cookies Mint Sherbet Molasses Candy

Lobster Sandwiches Chestnut Salad Maple Sugar Cake
Cheese Crisps Pineapple Sherbet Butter Scotch

MENUS—Continued

Jelly Sandwiches Cheese Salad Devil's Food Cake
Cheese Straws Peach Sherbet Molasses Chip

Deviled Sandwiches Cucumber Salad McKinley Cake
Ginger Cookies Tutti Frutti Chocolate Louie

Baked Bean Sandwiches Tomato Salad Marshmallow Cake
Crisps Grape Juice Sherbet Adelaides

Card Sandwiches with Hearts Killarney Salad
Jelly Cake Diamond Gems Mint Ice

Nut Bread and Butter Easter Salad
Lemon Sponge Cake Maple Sugar Cookies Orange Water Ice

Raisin Buns Ham Salad
Kissme Cake Orange Tarts Grape Frappe

Walnut Sandwiches Malaga Salad
Everlasting Fruit Cake Blitzkuchen Alexandra Delight

Plain Bread and Butter Sandwiches Mayonnaise of Lobster
Cream Cake Chocolate Drop Cakes Strawberry Cream

Boiled Tongue Sandwiches Cabbage Salad
Nut Cake Horseshoe Curves Charlotte Russe

French Sandwiches Ham Salad
Everlasting Fruit Cake Orange Cookies Stuffed Dates

Cheese Sandwiches Malaga Salad
Kissme Cake Snappy Gingersnaps Gooseberry Punch

Prune Bread and Butter Cucumber Salad
Lemon Sponge Cake Cocoanut Cookies Egg Lemonade

Oyster Sandwiches Cauliflower Salad
Jelly Cake Twisted Round Cakes Alexandra Delight

MENUS—Continued

Salmon Sandwiches Cheese Salad
Marshmallow Cake Wafers Grape Frappe

Cheese Sandwiches Banana Salad
McKinley Cake Spiced Cookies Pineapple Sherbet

Olive and Gherkin Sandwiches Tomato Salad
Devil's Food Cake Hard Sugar Cookies Mint Sherbet

Brown Bread Sandwiches Potato Salad White Fruit Cake
Rocks Plum Bavarian Cream

Ribbon Bread Harvard Salad
Orange Cake Fruit Cookies Raspberry Granite

Olive Sandwiches Brazilian Salad
Yellow Cake Lemon Twists May Punch

Currant Bread and Butter Chicken Salad
Pound Cake Lemon Hearts Macaroon Whip

Lemon Sandwiches Apple Salad
White Cake Cocoanut Cones Ginger Sherbet

Date and Nut Sandwiches Sweetbread Salad
Maple Sugar Cake Nut Wafers Milk Sherbet

Pineapple Sandwiches Egg and Cheese Salad
Fruit Cake Log Cabins Autumn Sherbet

Cucumber Sandwiches Potato Salad
Walnut Tea Cakes Iced Watermelon

French Tea Sandwiches Cucumber Salad
Nut Bars Irish Pound Cake Rosalis

Pepper Sandwiches Cheese Salad Irish Pound Cake
Sour Cream Cookies Buffalo Sundae

Sandwiches, How to Prepare

Bread for sandwiches should be twenty-four hours old. In preparing bread for sandwiches, cut as thin as possible, and, if to be buttered, cream the butter before spreading, or butter the bread before cutting from the loaf. Sandwiches for teas or receptions should have all crusts removed, and should be cut in oblongs, triangles or fancy shapes. Sandwiches which must lie for several hours before serving may be kept fresh and moist by wrapping in a napkin, wrung as dry as possible out of hot water, and putting in a cool place.

To Shred Lettuce

Cut leaves in narrow strips, using a pair of scissors. In this way the outer leaves may be utilized.

To Curl Celery

Cut thick stalks of celery in three-inch pieces. With a sharp knife make five cuts parallel to each other, extending one-third the length of pieces. Make six cuts at right angles to cuts already made. Make similar cuts in other end. Put in cold or ice water, and let stand over night, or for several hours, when cut pieces will curl back, and celery will be very crisp.

Almond Sandwiches.

The proportion for the filling is, one part chopped almonds to two parts shredded or grated salted celery moistened with mayonnaise and spread between thin slices of brown bread.

Baked Bean Sandwiches

Press one cupful of baked beans through a sieve; mix in thoroughly one tablespoonful of horseradish, two teaspoonfuls of celery, minced fine, and two teaspoonfuls of vinegar; spread between thin slices of buttered whole wheat bread.

Boiled Tongue Sandwiches

Place tongue in cold water and let come slowly to a boil, skim and simmer for an hour; then take out the tongue, remove the skin and let it stew gently in a sauce made of one can tomatoes, one onion, and pepper to taste. When very tender take from fire and let it remain in the liquor until cold, then slice thin and put between slices of well buttered white bread.

Boston Sandwiches

Mash a cupful of baked beans very fine and mix with them a tablespoonful of finely minced boiled ham. Season with pepper and a dash of French mustard and rub to a paste with a great spoonful of butter. Spread upon thin slices of crustless Boston brown bread and press the two slices firmly together. Keep in the ice-box until needed.

Brown Bread Sandwiches

Cut Boston brown bread, which has been baked in baking powder cans, in thin slices and butter them. Select crisp leaves of lettuce and wash; then drain and dry. Place one between two slices of buttered bread so that the curly edge will come out over the edge of the bread. Press the bread down closely and on the top piece press half of an English walnut.

Brown Bread Sandwiches with Cheese

Instead of the nut and lettuce leaf use thin slices of sharp cheese.

Card Sandwiches With Hearts

Cut thin slices of white bread into pieces the size and shape of playing cards, fill with highly spiced, finely chopped meat, moistened with mayonnaise dressing. Slice pickled beets and cut out tiny hearts and place them on the slices in the positions of the spots on the cards.

Cheese Sandwiches.

One-fourth pound of butter, one neufchatel cheese, two dozen small olives, one bunch of water cress, salt and cayenne pepper. Cream the butter, add the cheese, salt and pepper and stir until well mixed and smooth. Chop the olives and water cress together, add to the butter and cheese and use it generously between slices of well buttered white bread.

Cheese Sandwiches

Beat the yolks of three hard boiled eggs with one ounce of butter, season with cayenne, add some grated cheese and salt, and pound all together. Spread on white bread and butter and cut into triangles.

Cheese and Almond Sandwiches

Shell and blanch twenty almonds, mince fine, add a Philadelphia cream cheese and a dozen chopped olives. Spread on white bread.

Crab Sandwiches

Moisten the sifted yolk of one hard boiled egg with one tablespoonful of softened butter, add one-third can deviled crab, chopped fine and one tablespoonful of lemon juice; mix to a paste, spread it on thin slices of buttered brown bread, put two together, press with bread knife and cut into fingers, triangles or small squares.

Creme de Menthe Sandwiches

For twenty minutes infuse a tablespoonful pulverized mint leaves in two tablespoonfuls of hot water; strain and add it to one pint of whipped double cream; add also a saltspoonful of salt, a dash of white pepper and half an ounce of gelatine, softened in a tablespoonful of cold water and dissolved over hot water. Cool in a square mould and when cold cut in thin squares and place between similar sized pieces of brown bread.

Cucumber Sandwiches

Steam the brown bread in pound size baking powder boxes, to avoid trimming; allow plenty of room for it to swell, when cold cut in thin slices, put together in pairs, with several thin slices of cucumbers dipped in French dressing between. The French dressing which is best to use with cucumbers is the following: Half a cupful of lemon juice blended with two tablespoonfuls olive oil, teaspoonful onion juice, dash of cayenne pepper. saltspoonful of salt, half a saltspoonful of ground mustard. This contains no vinegar which tends to toughen the cucumbers and make them indigestible.

Currant Bread

Clean one cupful of currants, add to them a good pinch of salt, three tablespoonfuls of sugar and one and a half cupfuls of sweet milk. Sift three teaspoonfuls of baking powder with three cupfuls of sifted flour and stir into the other ingredients. Bake in a rather slow oven.

Devilled Sandwiches

Blanch two ounces almonds; shred by cutting in small strips lengthwise of the nuts, and fry in a small quantity of butter until well browned; then finely chop. Add twice the quantity of cold cooked chicken, finely chopped, and two tablespoons finely chopped pickles, one tablespoon Worcestershire sauce, and a few grains cayenne. Moisten with mayonnaise dressing, and spread between thin slices of bread. Cut in any desired shape.

Egg Sandwiches

Boil six eggs hard, remove the shells and chop the eggs very fine. Stone and chop eighteen large olives and mix these with the minced egg. Moisten all with a little melted butter, season to taste and mix to a moist paste. Spread on thin slices of crustless bread and press the two halves of the sandwich firmly together.

French Sandwiches

Mix equal parts of tongue and ham to a paste with butter, season with onion juice mixed with lemon juice. Spread between thin slices of white bread, laying a few water cress leaves between before pressing the slices together.

French Tea Sandwiches

Cut brown bread in slices of wafer-like thickness, and spread the slices with butter. Grate some cream cheese and mix it with an equal amount of minced radish hearts. Moisten the ingredients with whipped cream to form the filling for the brown bread.

Horseradish Sandwiches

For these sandwiches a paste is formed containing horse radish, which is used as a filling for the sandwiches. Mix thoroughly together one-half cupful each of grated horse radish and fresh butter, half teaspoonful each of salt and sugar and two tablespoonfuls of lemon juice. Spread upon circles of brown bread, placing them together in pairs.

Jelly Sandwiches

Spread thin slices of buttered bread with quince jelly. Sprinkle with English walnut meats, finely chopped.

Lemon Sandwiches

Mash the yolks of three hard boiled eggs, add two ounces of butter, one-fourth teaspoonful of salt, a dash of cayenne, one teaspoonful of chopped parsley, grated rind of a lemon. Mix these well together and then mix into a paste with three tablespoonfuls of lemon juice. Spread upon slices of whole wheat bread cut in fancy shapes and serve. Cut the slices as thin as possible.

Lobster Sandwiches

Remove the meat from a small lobster and pound in a mortar; then add an equal quantity of hard-boiled egg yolks. Moisten with melted butter to make of right consistency to spread, and season with salt and French or German mustard. Spread between thin slices of white bread.

Minced Sandwiches

Chop fine one pound of cold boiled ham, one-half cupful of chopped nuts, one box of sardines and six good-sized cucumber pickles. Mix to a paste with salad dressing or prepared mustard. Spread thin slices of brown bread with butter. Spread the prepared paste on thin slices of white bread. Press a slice of brown bread and one of white together, placing a crisp leaf of lettuce between. When fresh cucumbers are in market it is nice to use them in place of the pickles.

Nut Bread

Set a sponge of one cupful of entire wheat flour, one cupful of white flour, one-half cake of compressed yeast, one cupful of luke warm sweet milk. When the sponge is light add two tablespoonfuls of brown sugar, one teaspoonful of salt, one-quarter of a pound shelled hickory nuts and enough whole wheat flour to make as stiff as can be stirred with the spoon. Put in pans, let rise an hour, and bake.

Nut and Date Sandwiches

Wash, pit and chop one and one-half pound of good dates. Add to this one-half the amount of crushed or finely chopped English walnut meats and a tablespoonful of lemon juice.

Nut and Fig Sandwiches

Wash and remove hard ends from one-half pound of good figs. Chop fine and steam or boil in a very little water. Spread the bread to be used for the sandwich with dairy butter, over this on one slice spread a layer of the marmalade thus made, and on the other a layer of peanuts or other nut meats which have been passed several times through a food chopper. The regular peanut butter is very nice if it is at hand.

Olive Sandwiches

Pit and chop fine one pint of ripe olives. Mix with mayonnaise salad dressing and spread between thin slices of bread thinly spread with fresh dairy butter.

Olive and Gherkin Sandwiches

Cut olives into very thin slices, add a few gherkins, wiped dry and sliced. Spread between thin slices of buttered brown bread and cut into long, narrow pieces.

Oyster Sandwiches

Cut slices of brown bread into fancy shapes. Remove the muscle from two dozen large oysters, cut them into small pieces, add two tablespoonfuls of chopped pickle, four tablespoonfuls of mixed horse radish, six tablespoonfuls of chopped celery. Mix with one-half cupful of mayonnaise dressing, and two tablespoonfuls of Worcestershire sauce. Spread between the slices of well buttered bread.

Pepper Sandwiches

This sandwich is new and in high favor with those who like a well seasoned morsel. Remove all seeds from a pepper, chop fine and simmer ten minutes in a tablespoonful of butter without allowing it to color; then add a dash of salt and set aside. When cold add the yolks of three hard boiled eggs, and rub to a paste. Butter well thin slices of white bread, spread generously with the mixture, and cut in triangles.

Pineapple Sandwiches

Cut white bread into thin slices, remove the crust and butter well. Chop pineapple very fine, drain off the juice and sprinkle the minced fruit over the bread, press down firmly and cut in squares.

Prune Bread

One cupful of corn meal, two cupfuls of graham flour, one-half cupful of molasses, one cupful of sour milk, one teaspoonful of soda, one teaspoonful of salt, one cupful of dried prunes, pitted and chopped fine. Scald the corn meal and then add the other ingredients. Put in greased tins and steam for three hours.

Raisin Buns

Three-quarters of a pound of lard, three-quarters of a pound of sugar, six yolks of eggs, half a pint of milk, one and one half pounds of flour, half an ounce of baking powder sifted in the flour, six ounces of small Sultana raisins. Cream butter and sugar, add eggs, milk and raisins, stir well, add flour. Drop in small portions into baking pans, brush over with a mixture of egg and milk, bake in slow oven.

Ribbon Bread

Cut brown bread and white bread into slices of equal size and thickness. Butter well and place them alternately in a pile, first a slice of brown and then a slice of white. Place on top of each pile a plate and weight which will press the slices together. When well set, slice down through.

Salmon Sandwiches

Mince fine half a pound of cooked salmon; add one tablespoonful of vinegar, half a teaspoonful of prepared mustard and two hard boiled eggs chopped fine. Mix and spread on small slices of whole wheat bread, buttered thin; dust with salt and pepper. Lay a crisp lettuce leaf on top of each prepared slice of bread and press the other slice of buttered bread on top of the lettuce.

The Queen's Rolls

Oval rolls, or biscuits, may be cut open on one side, the crumb dug out and the cavity filled with minced and seasoned chicken, turkey, ham or tongue. Close the roll and bind it with narrow ribbon tied with a bow and floating ends.

Walnut Sandwiches

Carefully free the nut meat of the pieces of shell, sprinkle with grated cheese, moisten with milk and rub together into a smooth paste. Use generously between slices of well buttered bread.

Salads

Apple Salad

Two cupfuls of celery chopped fine, and one cupful of green apples, also cut fine. Place in a sauce pan with one-half a cupful of hot water, cover tight and steam five minutes. Remove from the fire and when cold add one-half cupful of boiled salad dressing and one-half cupful of pecans.

April Salad

One head of lettuce, one bunch of radishes and one bunch of young onions, a handful of cress. Wash all the vegetables and shake dry in a clean napkin. Line the bowl with the outer leaves of the lettuce, cut the radishes in thin slices, the onions in lengthwise strips and pick over the cress; then pile them lightly in bowl, tear up the inner leaves of the lettuce and add to the rest; cut the whites of two hard boiled eggs in rings and garnish the edge; press the yolks through a sieve in the center of the bowl, and over all pour vinegar seasoned with a dash of red pepper and a little grated lemon rind.

Banana Salad

Cut finely two bunches of crisp celery, add one-half cupful of chopped nuts, walnut or hickory. Cut into small pieces six large bananas and mix, adding gradually one-half cupful of mayonnaise dressing.

Brazilian Salad

Remove the skin and seeds from white grapes, and cut in halves lengthwise. Add an equal quantity of shredded fresh pineapple, apples pared, cored, and cut in small pieces, and celery cut in small pieces, and one-fourth the quantity of Brazil-nuts cut in pieces. Mix thoroughly, season with lemon juice, and moisten with mayonnaise dressing. Trim saltines on ends so that when put together they will make squares. Put four crackers on each salad-plate and tie in place with a narrow ribbon to form a small case. Insert in each a nest of lettuce leaves, and then fill with the salad mixture.

Cabbage Salad

Shave in fine shreds some crisp cabbage. Use half as much celery as cabbage and moisten with the boiled salad dressing. Serve in red apples hollowed out to form cups.

Cauliflower Salad

Select a large fine cauliflower, soak in a strong salt solution for an hour or two, inverted, to draw out all vermin. Drain and place loosely in a piece of cheese cloth and put in stew pan. Cover with boiling water. Season with salt and boil until tender. When sufficiently tender to be pierced with a skewer, drain and chill. Place in a salad bowl and sprinkle over the top thin slices of new onions separated into rings, and three tablespoonfuls of peppers finely chopped, one cupful cucumber dice. Serve with boiled salad dressing.

Cheese Salad

Grate some stale cream cheese, moisten with mayonnaise dressing, and form into balls. Press one of these balls between two halves of English walnuts. Serve on a lettuce leaf.

Chicken Salad

One cooked chicken cut fine, one cupful of chopped almonds, chopped celery same amount as chicken, ten olives cut fine. Mix and pour over one tablespoonful of oil and juice of half a lemon. Let stand two hours, then mix with mayonnaise dressing and season to taste with cayenne.

Cherry Salad

Stone half a pound of cherries and save all the juice. Slice a small cucumber thin, chop fine a dozen blanched almonds, and mix all together. Pour over a dressing made of a gill of orange and cherry juice, a tablespoonful of lemon juice and four tablespoonfuls of sugar. Serve on crisp white lettuce leaves.

Chestnut Salad

Shell a quart of chestnuts and throw them into hot water for five minutes, then remove the skins. Boil them until tender but do not let them fall to pieces. Measure the nuts when done and prepare the same amount of diced celery and half the amount of diced pickles. Mix with a well seasoned salad dressing or mayonnaise and serve on lettuce leaves or in lemon jelly cups.

Cucumber Salad

Peel two medium sized cucumbers, cut in thin slices; one carrot; a teaspoonful of salt, a little cayenne. Cover with a pint of boiling water, simmer till soft. In the meantime soften a tablespoonful of granulated gelatine in cold water, dissolve with three tablespoonfuls of boiling water. Add a tablespoonful of lemon juice to the vegetables, stir in the gelatine. Strain all while hot through cheese-cloth. Line a mold with slices of cucumber (fresh) and fill in with the jelly. Set away on ice for several hours. When ready to serve turn on a handsome plate or salad bowl. Garnish with bits of red pickled beets cut in diamonds, or slices of fresh tomatoes. Serve with French dressing. This salad is beautiful made in small molds, and each mold turned on a lettuce leaf to serve.

Easter Salad

Cut potatoes into long, narrow strips, as for straws, boil in salted water until barely done, drain, and while still warm sprinkle with a little oil, lemon and onion juice, and let stand until cold. Arrange these straws into little nest shapes on crisps lettuce leaves; make little balls of cream cheese, roll them in grated yellow cheese and lay them in the nests. Serve with mayonnaise for the potatoes.

Egg and Cheese Salad

Slice half a dozen hard boiled eggs. Line a salad dish with lettuce leaves, cover with a layer of eggs and sprinkle thickly with grated cheese. Thin some mayonnaise, or salad dressing, with a little cream, and put a few spoonfuls over the cheese. Add another layer of eggs and cheese, and a sprinkling of chopped cucumber pickle. Put in the remainder of the eggs with the dressing, and sprinkle more cheese over all.

Ham Salad

Cut boiled ham into very small pieces, add half as much of celery, and halved roasted peanuts. Moisten with mayonnaise dressing, and serve on a lettuce leaf.

Sweetbread Salad.

Parboil sweetbreads, and cut in one-half inch cubes. Add an equal quantity of celery finely cut. Moisten with mayonnaise dressing, and arrange on a bed of shredded lettuce.

Harvard Salad

Cut two pieces from each lemon, leaving what remains in the shape of a basket with a handle, then remove the pulp, and keep the baskets on ice, or in cold water until ready to fill. Mix equal parts of cold cooked sweetbread or chicken, and cucumber cut in small cubes, and one-fourth the quanity of finely chopped celery, and moisten with dressing. Fill the baskets with the mixture, smooth the top of the baskets, and cover with dressing. Pare red radishes as thinly as possible, and chop the parings very fine. Chop parsley as finely as possible. Sprinkle the top of half the baskets with radish parings, and the other half with the chopped parsley.

Malaga Salad

Remove skins and seeds from Malaga grapes. Add an equal quantity of English walnut meats broken in small pieces, and one-half the quantity of celery finely cut. Moisten with French dressing. Arrange on a bed of lettuce leaves, and garnish with halves of nut meats and candied cherries.

Mayonnaise of Lobster

For dressing, work well together a pinch of salt, a saltspoonful of dry mustard, and the yolks of four eggs; then add slowly, a few drops each alternately, one pint of salad oil, and one gill of vinegar. When thoroughly mixed add two tablespoonfuls of tarragon vinegar and a dash of paprika. Reserve the best pieces of the lobster to ornament the top. Arrange the lobster on tender lettuce leaves, pour the dressing over it, and garnish with sliced hard-boiled eggs, beet root, and the coral from the lobster.

Potato Salad

Use equal parts of cold boiled potatoes, pickles and celery, cutting very fine. Mix thoroughly with boiled salad dressing. Garnish with slices of hard boiled eggs. Add finely chopped onions if desired.

Tomato Salad

Prepare a tomato jelly with gelatine, and when partially cool, place a slice of hard boiled egg in as many cups as you want servings of salad. When cold, unmold, and sprinkle chopped nuts over the top.

Cakes and Cakelets

Apple Butter Cake

Two cupfuls of brown sugar, four eggs, one pint of flour, one-half cup of butter, two-thirds of a cupful of water, one and one-half teaspoonfuls of baking powder, one tablespoonful extract of ginger, one teaspoonful extract of lemon. Beat the eggs, butter and sugar together for ten minutes, add the water, the flour sifted with the baking powder, and the extracts. Mix into a smooth batter, bake in layers, and use apple butter for filling.

Coffee Cake

Two cupfuls of bread sponge, one well beaten egg, half a cupful of sugar, one tablespoonful of butter, a cupful of tepid water. Mix well, add enough flour to make a thin dough. Let rise; turn out on a board, and roll out an inch thick. Place in baking pan, let rise till light. Just before placing it in the oven, spread over the top an egg beaten with a teaspoonful of sugar, and a few split blanched almonds.

Cream Cake

One egg, one cupful of sugar, two-thirds of a cupful of sweet milk, two cupfuls of flour, two tablespoonfuls of butter, three tablespoonfuls of cocoanut, two teaspoonfuls of baking powder. Bake in three layers.

Filling—One cup of sweet milk, one-half cup of sugar, one tablespoonful of butter. Beat one egg in a dish with one heaping teaspoonful of corn starch, and add. Stir until the boiling point is reached when remove from fire.

Devil's Food Cake

Cook together one cupful of sugar, one-half of a cupful of milk, a piece of butter the size of a walnut, and one-half cake of unsweetened chocolate. Just before taking from the fire, add the beaten yolk of one egg. Flavor with vanilla. Cream together one cupful of butter and one and one-half cupfuls of sugar. Add the well beaten yolks of three eggs and one cupful of milk. Sift two teaspoonfuls of baking powder with three cupfuls of flour. Beat the whites of four eggs. When the cooked chocolate part has cooled add it to the dough, then the flour and whites. Bake and when cool cover with chocolate frosting.

Everlasting Fruit Cake

One pound of finely chopped salt pork. Over this pour one pint of strong, boiling coffee. Dissolve one tablespoonful of soda, and mix with one coffee cupful of molasses, add two cupfuls of brown sugar, one teaspoonful each of cinnamon, cloves, allspice, black pepper and ginger, flour to make as stiff as you can stir it. Add one pound each of raisins, currants, and shredded lemon peel. Bake two hours.

Fruit Cake by Measure.

Two scant teacupfuls of butter, three cupfuls of dark brown sugar, six eggs, whites and yolks beaten separately, one pound of seeded raisins, one of currants, and half a pound of citron cut in thin strips; also half a cupful of cooking molasses, and half a cupful of sour milk. Stir the butter and sugar to a cream, add to that half a grated nutmeg, one tablespoonful of ground cinnamon, one teaspoonful of cloves, one teaspoonful of mace, add the molasses and sour milk. Stir all well; put in the beaten yolks of egg, a wine-glass of brandy; stir again all thoroughly, and then add four cupfuls of sifted flour, alternately with the beaten whites of egg. Dissolve a level teaspoonful of soda, and stir in thoroughly. Mix the fruit together, and stir into it two heaping tablespoonfuls of flour, then stir it in the cake. Butter two common-sized baking tins carefully, line them with letter paper well buttered, and bake in a moderate oven two hours. After it is baked, let it cool in the pan. Afterward put it into a tight can, or let it remain in the pans and cover tightly.

Irish Pound Cake

Eight eggs, two cups of butter, four cups of sugar, one cup of molasses, two cups of milk, ten cups of flour, two and a half pounds of raisins, two and a half pounds of currants, two pounds of citron, two tablespoonfuls each of cloves, cinnamon, nutmeg and allspice mixed, lemon and vanilla to taste, two tablespoonfuls of soda. This will make four good sized loaves, and will keep indefinately.

Jelly Cake

Three eggs, whites and yolks beaten separately, one cup of sugar, one cup of flour, sifted with one teaspoonful baking powder, one teaspoonful milk. Bake in three layers, and put jelly between and on top.

Kissme Cake

Cream together one and one-half cupfuls of sugar and one-half cupful of butter. Add the well beaten yolks of four eggs, and one cup of milk. Cook together one-half of a cake of bitter chocolate, shaved fine, one cupful of sugar, one tablespoonful of butter, and one cup of milk. Let the chocolate mixture cool before adding it to other ingredients. Sift two teaspoonfuls of baking powder with two cupfuls of flour, add the well beaten whites of the four eggs. Bake in layers, pack together with orange filling.

Lemon Sponge Cake

Three eggs, one-half cup of granulated sugar, one-half cup of sifted flour, the juice and grated rind of one lemon, one-half teaspoonful of baking powder. Beat the whites of eggs very stiff, beat the yolks and add. When well mixed add the sugar slowly, and beat; grate the rind of one lemon and add the juice, then beat all with an egg beater three minutes. Sift in the flour, in which the baking powder has been mixed, and stir slowly and carefully, but do not beat after flour is in. Bake in moderate oven.

Maple Sugar Cake

Mix together one egg, one cup of butter, two cups of granulated sugar, one-half cup of milk, one and one-half cups of flour, in which two teaspoonfuls of baking powder has been sifted. Bake in three layers. For the filling use one pound of maple sugar, with half a cup of water. Boil till it threads. Remove from the fire, stir till nearly cool, and add the stiffly whipped white of an egg, and three level tablespoonfuls of powdered sugar. Spread between the layers, cover the outside thickly, and garnish with halved walnut meats.

Marshmallow Cake

One cup of butter, two cups of sugar, one cup of cold water, three cups of flour, one heaping teaspoonful of baking powder, the whites of eight eggs, one teaspoonful of vanilla. Cream the butter and sugar, add the water, flour and baking powder, then the eggs, beaten to a stiff froth. Bake in layers. For the icing take two cups of granulated sugar, moistened with cold water, and boil till it hairs. Pour slowly over the beaten whites of two eggs, and beat well. Take fresh marshmallows, put in the oven to soften, spread on the cake and cover with icing.

McKinley Cake

Cook together until thick eight tablespoonfuls of grated bakers' chocolate, five tablespoonfuls of granulated sugar, and one-half cup of milk. Cream together one-half cup of butter with one and one-half cups of light brown sugar. Add three eggs, one at a time, beating well. Turn into the custard part, which has cooled, one-half of a cup of milk, one and a half cups of flour with two teaspoonfuls of baking powder sifted in it, and one teaspoonful of flavoring. Bake in layers, pack with boiled frosting.

Nut Cake

Cream together one cup of sugar and one-half cupful of butter. Beat well the yolks of two eggs, and add them to the creamed mixture. Pour in one-half cup of milk. Sift one heaping teaspoonful of baking powder with two and a quarter cups of flour. Sprinkle a little flour over two cups of hickory nut kernals, and stir into the cake mixture. Whip the whites of the eggs to a stiff froth. Flavor with a few drops of lemon extract, and fold carefully into the other ingredients. Bake in a loaf, and frost.

Orange Cake

Two-thirds of a cup of butter, two cups of sugar, one cup of sweet milk, three scant cups of flour, sifted with two heaping teaspoonfuls of baking powder, three eggs. Cream the butter and sugar, add the beaten egg yolks and milk. Sift together the flour and baking powder and add, then the egg whites beaten stiff. Bake in layers, and spread orange frosting between and on top.

Pound Cake

One-fourth pound of granulated sugar, one-fourth pound butter, three-eighths pound flour, four eggs, one teaspoonful of baking powder, one teaspoonful of extract of almond. Cream the butter and sugar together, add the beaten egg yolks, sift flour and baking powder together, add alternately with whipped whites to other mixture. Beat thoroughly and bake in slow oven.

White Cake

One cup of sugar, one-half cup of butter, one-halr cup of sweet milk, two cups of flour sifted with one and a half teaspoonfuls of baking powder, three egg whites, one teaspoonful peach extract. Cream the butter, add gradually the sugar and flavoring, add the egg whites beaten stiff, then the flour. Bake in a loaf and frost.

White Fruit Cake

One cup of butter, two cups of sugar, one cup of sweet milk, two and one-half cups of flour, the whites of seven eggs, two even teaspoonfuls of baking powder, one pound each of seeded raisins, figs, and blanched almonds, and one-quarter of a pound of citron, all chopped fine. Mix all thoroughly before adding the fruit; add a teaspoonful of lemon extract. Add the flour with the baking powder sifted in. Sift a little flour over the chopped fruit, and mix thoroughly. Bake for two hours in a slow oven. A cup of grated cocoanut is a nice addition to this cake.

Yellow Cake

One and a half cups of sugar, one-half cup of butter, one-half cup of sweet milk, two cups of flour, one teaspoonful baking powder, one teaspoonful vanilla, yolks of three eggs. Beat eggs till thick. Add the sugar, then the milk and flavoring. Sift flour and baking powder together, and beat into the mixture. Bake in a loaf, and frost.

Almond Cookies

Cream one-fourth of a pound of butter with one-half pound of sugar, add the well beaten yolk of one egg, a half pint of sour cream in which one-third teaspoonful of soda has been dissolved, a half teaspoonful of vanilla, and a quarter teaspoonful of almond extract, and just flour enough to roll very thin. Cut in round cakes, press half a blanched almond in the center of each, and bake in a quick oven.

Cheese Crisps

Spread salted wafers with a mixture of two tablespoonfuls of American cream cheese, half a teaspoonful of mustard, and a dash of cayenne. Toast slightly in the oven and serve hot.

Blitzkuchen

Nine ounces of butter, nine ounces of granulated sugar, nine ounces of flour, four ounces of chopped almonds, four eggs, rind of one lemon. Stir butter to a cream, add whole eggs, one at a time, beating well. Add sugar, leaving a little to spread on top. Add chopped lemon rind and flour, spread in thin layers in buttered pans, sprinkle with almonds chopped and bleached, cinnamon and sugar. Bake slowly, and leave in pan till cool.

Callas

Three eggs, one cup of sugar, one cup of flour, three tablespoonfuls of water, one-half teaspoonful of soda, one-half teaspoonful of cream of tartar, salt and flavor; quick oven needed. Bake one tablespoonful in a saucer. When done turn on a napkin and press in form of a calla lily. Fill with whipped cream. This makes one dozen.

Cheese Straws

One cup of grated cheese, two cups of flour, one tablespoonful of butter, a pinch of salt, milk enough to roll out thin, cut in one-fourth inch strips five inches long. Bake in hot oven.

Chocolate Crullers

Two eggs, beaten until they are creamy, and then beaten in one cupful of sugar; one tablespoonful of melted butter, one-half teaspoonful each of salt and cinnamon, one square of melted chocolate. Mix well, and then add one cup of sweet milk, three cups of flour sifted with two teaspoonfuls of baking powder; roll out one-fourth inch thick on a floured board, cut and cook to a golden brown in smoking hot fat. Dip in powdered sugar.

Chocolate Drop Cakes

One-fourth cup of butter, one cup of sugar, one egg, one-half cup of sweet milk, one and a half cups of flour, one heaping teaspoonful of baking powder, one-eighth cake of unsweetened chocolate. Cream together the butter and sugar, add the milk, and the eggs well beaten. Sift the baking powder into the flour and add it to the cake, also the grated and melted chocolate, beating well. Bake in tart shells or gem pans. Frost, and cover with finely chopped nut kernels.

Cocoanut Cookies

Cream together one-half of a cup of butter, and one cup of sugar. Add one egg well beaten, then one-fourth of a cup of milk. Stir in a cup of grated cocoanut. Sift two even teaspoonfuls of baking powder with one and a half cups of flour and mix into the other ingredients. Add enough more flour to roll out thin. Do not try to handle more than a third of the dough at once. Cut out and bake about ten minutes.

Cocoanut Cones

Boil one cup of sugar and one-half cup of water until it threads. Beat this slowly into the whites of two eggs beaten stiff, add a pinch of salt, three or four drops of rose water, and a half pound of cocoanut. Drop on buttered paper and brown in oven.

Crisps

Prepare a dough from three eggs, two tablespoonfuls of sugar, two tablespoonfuls of milk, one-half teaspoonful of salt, a small wineglassful of brandy, and as much flour as can be worked in. Roll very thin, cut the pieces about two by four inches, slit the center, and put one end through the slit. Fry in very hot fat, drain, and sift with powdered sugar.

Diamond Gems

Use your favorite cookie recipe, cut star shaped, cover with white icing, then upon each make a tiny circlet of finely broken rock candy.

Fruit Cookies

One cupful butter, two cupfuls sugar, three eggs, beaten light. Add one-half cup of sour milk, in which has been dissolved one scant teaspoonful of soda. Beat well. Add four cups of sifted flour, one cup chopped hickory nut meats, and one cup raisins. Drop on a greased pan a small spoonful for each cookie.

Ginger Cookies

Rub to a cream one cup of butter, and one cup of sugar, work in gradually a cup of molasses, and a small teacupful of sour milk. Stir in an even teaspoonful of soda, dissolved in a little boiling water, and beat very hard, adding two teaspoonfuls of ground ginger. Stir in enough flour to make a dough that can be rolled out. Roll thin, cut in large rounds, and bake in quick oven.

Ginger Snaps

One cupful each of brown sugar, molasses and shortening, one egg beaten, and added when the first three ingredients have been smoothly blended. One tablespoonful each of ginger and vinegar mixed with one teaspoonful of soda. Use no milk or water. Mix in five cups of flour, and mix the dough well. Roll thin, and bake in quick oven.

Grandmother's Hard Sugar Cookies

Two cups of granulated sugar, the finer the better; one cup of butter, four eggs, one teaspoonful of soda, dissolved in just a little hot water; flour enough to make a soft dough. Roll about an eighth of an inch thick, bake in a hot oven. They are very hard, and will keep a year.

Hermits

Two cups of sugar, one of butter, three eggs, two tablespoonfuls brandy, one teaspoonful cinnamon, one nutmeg, one tablespoonful milk, small teaspoonful soda, one cup chopped raisins, flour to roll. Cut in small rounds, and bake in slow oven.

Horseshoe Curves

Cut any good cookie dough in horseshoe shape, bake and cover with boiled icing. Before the icing dries, imitate the usual number of nails in a horseshoe with small chocolate drops pressed in.

Lemon Hearts

Cream one-half cup of butter and mix with it gradually one cup of sugar. Add two well-beaten eggs, one tablespoonful of milk, and one generous teaspoonful of lemon extract. Mix a heaping teaspoonful of baking powder in a cup of flour. Stir this in, and if not stiff enough, add as much as will enable one to roll very thin. Sprinkle with granulated sugar, cut with a heart shaped cutter, and bake in a quick oven.

Log Cabins

Take one loaf of cake made from the Irish pound cake recipe, and when cold cut in strips one-half inch square, and cover with icing of different tints, and pile on a plate in the form of a log cabin.

Lemon Twists

Mix together one-quarter of a pound of butter, one-half of a pound of flour, and one-half of a pound of cornstarch. Add one-half of a pound of sugar, two eggs, one teaspoonful of baking powder, a few drops of lemon extract, and milk to make a medium stiff dough. Break the dough into pieces the size of an egg, and roll each piece out into a strip. Cut into inch strips and twist into fancy shapes. Brush with egg, beaten up with a little milk, and dust with powdered sugar. Bake in moderate oven.

Maple Sugar Cookies

One cup of granulated sugar, one cup of grated maple sugar, one cup of butter, two well beaten eggs, two tablespoonfuls of water, and flour enough to roll out. Be sure not to make it too stiff. Bake in a quick oven.

Nut Bars

Heat one cup of butter with half a cup of water to the boiling point. Add one cup of moist brown sugar, one cup of molasses and one teaspoonful of soda moistened with cold water. Cool, and add one teaspoonful of ginger, quarter of a grated nutmeg, quarter of a teaspoonful of cloves, and a level teaspoonful of salt. Add enough flour to make rather a stiff dough; chill. Roll out quarter of an inch thick, cut into strips, sprinkle with chopped nut meats, pressed into the dough, and bake in moderate oven.

Nut Wafers

Beat three eggs until very light, add one cup of brown sugar, half a teaspoonful of salt, one cup of chopped nut meats, and flour enough to make a stiff batter. Drop on buttered tins, and bake in quick oven.

Orange Cookies

Three-fourths of a cup of butter, one cup of sugar, one and one-half heaping teaspoonfuls of baking powder, three eggs, whites and yolks beaten separately, grated rind of two oranges, one and one-half cups of flour. Mix well, drop on buttered pans from teaspoon, bake in quick oven.

Orange Tarts

Line patty pans with puff paste, and bake a delicate brown. Fill half full of sliced oranges. Prepare a meringue of the white of an egg, and one tablespoonful of sugar, spread over the oranges, and brown slightly in the oven.

Peanut Cookies

Cream two tablespoonfuls of butter with one cupful of sugar. Add three eggs well beaten, a pint of peanuts chopped fine, two tablespoonfuls of milk, a pinch of salt, and enough flour to make a soft dough, bake in slow oven.

Rocks

Beat one and one-half cups of caramel brown sugar into one-half of a cup of butter, add the yolks of three eggs, one cup of chopped raisins and nuts, one-quarter of a teaspoonful of cloves, and one teaspoonful of cinnamon. Sift one level teaspoonful of soda in three cupfuls of flour, add to the mixture alternately with the well beaten whites of the eggs. Stir the mixture well, and with a knife scrape off from the spoon a level tablespoonful, and drop into gem pans, and bake in slow oven.

S's

To one pint of boiling milk add two tablespoonfuls of sugar, two of butter, and a pinch of salt. Stir in one-half pound of flour, boil until it becomes a smooth paste, stirring constantly. Remove from the fire, and beat in, one at a time, four eggs, and flavoring. Cool, mold on a well floured board into small cylinders, and place on buttered pans, forming into S's. Bake a light brown, and dust with powdered sugar.

Sand Tarts

One egg, one scant cup of fine sugar, half a cup of butter, three tablespoonfuls of cream, one teaspoonful of baking powder sifted with two cups of flour, juice and grated rind of a lemon, flour to stiffen. Roll out quarter of an inch thick, cut in squares, brush the top with beaten white of egg, sift granulated sugar and cinnamon over the top, and stick a whole raisin in center. Bake in quick oven.

Snappy Gingersnaps

Cream one cup of shortening, using half and half of butter and sweet lard. Stir in one cup of brown sugar, one teaspoonful of ginger, one teaspoonful of soda dissolved in a little hot water, and as much flour as can be stirred in with a spoon. Roll thin, and bake in a moderate oven.

Sour Cream Cookies

Cream together two cups of soft white sugar, and one cup of butter. Add three well beaten eggs, and one cup of sour cream into which has been stirred a teaspoonful of soda. Flavor to taste. Mix in enough flour to make a soft dough, roll out thin, and bake in quick oven.

Spiced Cookies

One and one-half cups of sugar, one-half cup of butter, one-half cup of sour milk, one-half teaspoonful of soda, one-quarter teaspoonful of cloves, one-quarter teaspoonful of cassia, one-quarter teaspoonful of nutmeg. Flour to roll thin. Sift with powdered sugar before putting in oven.

Springeles

Four eggs, one and a half cups of sugar, two and a half cups of flour, two teaspoonfuls of baking powder, one teaspoonful of lemon extract. Beat thoroughly, and drop by spoonfuls into buttered pans, and bake in quick oven.

Twisted Round Cakes

One cup of sugar, one-half cup of butter, two eggs, one-half cup of sweet milk, one teaspoonful of baking powder, one teaspoonful of vanilla. Mix with sifted flour to the consistency of cookie dough, cut into stripes, which roll in powdered sugar, and twist in round cakes. Bake a light brown.

Walnut Tea Cakes

Beat four eggs to a froth, add one-half of a pound of powdered sugar, and beat for five minutes. Stir in three-fourths of a pound of flour, and one-fourth of a pound of finely chopped walnuts, and mix well. Add two teaspoonfuls of baking powder and one teaspoonful of vanilla, and mix again. Drop by spoonfuls on buttered pans dusted with powdered sugar. Bake in a moderate oven.

Walnut Wafers

Beat to a cream one-half cup of butter, and one cup of sugar. Add one-half teaspoonful of salt, one egg well beaten, one-third cup of milk, one cup of flour in which has been sifted one-fourth teaspoonful of baking powder. Lastly stir in one cup of chopped walnut meats. Drop from a spoon on a buttered tin, and bake in a slow oven.

Choice Sweetmeats

French Fondant

One cup of granulated sugar, enough milk to dissolve sugar, perhaps ½ cup. Stir on stove till dissolved; do not let it boil. Remove grains of sugar around edges and spoon. Boil without stirring, try in water. Makes a firm but not crisp ball. Set in cold water till you can bear your fingers in it. Stir and beat, knead as it begins to harden. Put flavor in while creamy. To this you can add chopped nuts, cocoanuts or candied fruits, or anything of that sort. Shape fondant into rolls and dip into melted chocolate for chocolate creams. Handle rolls of fondant with tongs.

French Cream

The white of one egg. An equal quantity of cold water. Stir in XXX powdered or confectioners' sugar until you have it stiff enough to make into shape with the fingers. For walnut creams make the French cream into balls about the size of walnuts, press upon it a walnut carefully picked from the shell, making balls flat on top and bottom. For nut creams chop almonds, hickory nuts or walnuts quite fine. Make the French cream and before adding all of the sugar, while cream is quite soft, stir into it the nuts, then form into balls, bars or squares. Three or four kinds of nuts may be mixed together.

Maple Cream

Take one-half as much water as maple sugar. Cook without stirring and when almost done put in a small piece of butter. When it begins to harden take it off the fire and stir rapidly until it becomes a waxen substance. Then divide into balls, and if you wish, enclose each ball between two halves of English walnuts. Set to cool.

Vanilla Caramels

Two cups granulated sugar. Two-thirds cup sweet milk, filled with butter, not melted. One teaspoonful vanilla. Stir until it begins to boil; not again. Cook about twenty-five minutes, or until it turns a light brown. Pour out on buttered tin and when partly cooled mark off in squares with a sharp knife.

Nut Caramels

Two cups brown sugar. One cup granulated sugar. One cup fresh milk. Two squares chocolate —one-eighth cake—butter size of an egg. One teaspoonful vanilla. Cook uutil waxy—stir occasionally. Remove from fire, and beat. Add chopped nuts and beat to a cream. Turn into buttered pan and cut into squares.

Coffee Fudge

Boil together without stirring, one-half cup of strong coffee and two cups sugar, until thick enough to spin a thread. Remove the pan to a dish of cold water and beat rapidly until it creams. Stir in a cup of chopped nut meats, pour into a flat tin and cut into squares.

Orange Sticks

Cut orange peel iuto strips with scissors. Put into cold water and boil twenty minutes. Change water, boil twenty minutes. Change water again and boil twenty minutes, making three boilings. One cup orange. One cup sugar. Water to cover, boil till it hairs. Roll in granulated sugar. Place on platter to dry. Handle with tongs.

Chocolate Fudge

Two cups sugar. One cup milk. Nearly a cake of chocolate. Butter, size of an egg. Boil ten minutes or more, or until it makes a soft ball (in cold water). Take from fire and stir. Cool and cut in squares.

Molasses Fudge

One cup milk. Two cups sugar. One cup molasses. Two squares chocolate. Butter size of an egg. Vanilla. Cook until crisp. Beat until it sugars.

Brown Sugar Candy

Two and one-half cups dark brown sugar. One-half cup milk or cream. A little butter. One-half cup chopped walnuts. When done beat until creamy after taking from fire.

Chocolate Candy

One cup sugar. One-half cup molasses. One-half cup milk. One-half cup butter. One-quarter cake chocolate. Boil twenty minutes. Pour in pans to cool. Mark in squares.

Butter Scotch

One cup New Orleans molasses. One cup butter. Two cups powdered sugar. Pinch of soda. Boil until it just hardens in cold water. Pour in thin sheets to cool.

Molasses Candy

One cup molasses. Two cups sugar. One tablespoonful vinegar. Vanilla. Small piece butter. Boil ten minutes, then cool enough to pull.

Cream Candy

Two cups sugar. One-half cup vinegar. One-half cup water. Boil until crisp in water, and pull. Flavor with vanilla, lemon, or strawberry.

Molasses Chip

Two cups sugar. One cup water. One-half cup molasses. One scant teaspoonful cream of tartar. Small piece of butter. Boil without stirring, till crisp when tried in water. Work as soon as can be handled.

Peanut Brittle

One cup white sugar. One cup peanuts (chopped). Put the sugar into a smoking hot iron frying pan, no water. Stir and stir until dissolved, add the peanuts and turn immediately into a buttered tin. Cut into squares.

Chocolate Louie

Three cups white sugar. One cup milk. One-quarter teaspoonful cream of tartar. Three squares chocolate, one tablespoonful butter. One teaspoonful vanilla. Boil the sugar, milk and cream of tartar nine minutes, or until it will form a soft ball. Add the chocolate (melted) and butter, cook one minute longer. Remove from fire, add the vanilla. Beat vigorously for one minute, then pour into pans.

Adelaides

Three cups brown sugar. Three-fourths cup cream. Small piece butter. One-half pound walnuts (chopped.) Vanilla. Boil fifteen minutes. Should almost sugar before removing from fire. Beat thoroughly for one minute.

Dainty Desserts and Drinks

Alexandra Delight

Place a pint of milk in a double boiler, and when scalded pour it into the well beaten yolks of four eggs. Add four tablespoonfuls of sugar and stir until well mixed. Return to the double boiler, and cook until thick. Then turn into a bowl, and when cold mix in four ounces of almond macaroons which have been finely powdered and rubbed through a sieve. Flavor with a few drops of bitter almonds. Pack in cracked ice, and leave until the mixture is frozen. Spread a layer of this in the bottom of a mold, cover with preserved strawberries, sprinkle with chopped nut meats. Alternate the layers until the mold is full, pack in ice, and let remain for two hours.

Autumn Sherbet

Boil one pint of water with one and one-half cups of sugar until clear, remove all scum and strain through fine cheesecloth, cool and add one cupful of plum juice, and one cupful of grape juice; strain it, and pour slowly on the beaten white of an egg, beating well together. Pack in freezer, and turn crank rapidly and continuously until the mixture is hard, and the result will be a smooth, creamy ice

Buffalo Sundae

Make a plain vanilla ice cream. Into a glass custard cup, or long stemmed champaign glass turn a small conical mold of the frozen cream. Around this pour some crushed fruit, heavily sweetened, and on top sprinkle finely chopped English walnuts.

Charlotte Russe

Use two tablespoonfuls of gelatine soaked in a little cold milk two hours, two cups of rich cream, one cup of milk. Whip cream stiff, and set on ice. Boil milk, pour gradually over gelatine until dissolved, then strain. When nearly cold add whipped cream, spoonful at a time. Sweeten with powdered sugar, flavor with vanilla. Line dish with lady fingers or sponge cake, pour in cream, and set away to harden.

Caramel Ice Cream

Make a custard of one pint of milk, one cup of sugar, and two eggs. Set this aside to cool while you melt one cup of granulated sugar on the stove until it reaches the caramel stage, being careful not to scorch. Add to the custard. When chilled add one quart of whipped cream and freeze.

Cherry Ice

Stone two pounds of fine, ripe cherries, bruise, and put them into a preserving kettle with a small cup of water, and one-half pound of granulated sugar. Let come to a boil, simmer for a few minutes, then pass through a sieve. Pound the kernels, and put them in a saucepan with the juice of two lemons, and let stand for one-half hour; add one pound of sugar to the cherries, and strain on them the lemon and kernal juice. Mix well together and freeze.

Cream Blanc Mange

Two cups of sweet cream, one-half ounce of gelatine, soaked in a little cold water, one-half cup of powdered sugar, one teaspoonful of vanilla, one glass of white wine. Heat the cream to boiling, stir in the gelatine and sugar, and as soon as they are dissolved, take from the fire, beat until very light, flavor, and add by degrees, the wine, mixing it well. Put in molds wet with cold water.

Egg Lemonade

Juice and grated rind of three lemons, one and one-half cups of sugar, one cup of water, two fresh eggs. Put in a quart fruit jar, and shake until very foamy. Fill up jar with water, and stir well. Pour into glasses one-third full of cracked ice.

Ginger Sherbet

Make a lemon sherbet, and when it is frozen add a tablespoonful of Jamaica ginger, and two tablespoonfuls of syrup from the Canton preserved ginger, add the meringue, and stand away to ripen. Sprinkle chopped nuts over the top when serving.

Gingerade

Put one quart of water and one cup of sugar on to boil. Add one-fourth ounce of white ginger root, and let boil twenty minutes. Remove from fire, add one cup orange juice and the juice of one lemon. Strain and cool; serve with powdered ice, with a preserved cherry in each glass.

Grape Frappe

Boil two cups of sugar with four cups of water for twenty minutes. When cool add one-fourth of a cup of lemon juice, three-fourths of a cup of orange juice, and one pint of grape juice. Strain and serve in glasses half filled with shaved ice.

Grape Juice Sherbet

One pint of grape juice, one quart of water, juice of one lemon, one orange, pared, and cut in small dice, four tablespoonfuls of sugar. Fill your punch bowl with cracked ice, stir the sugar, lemon juice and water together until the sugar is dissolved; add the grape juice and orange dice, stir well and serve. If you wish to freeze this, put in a heaping cup of sugar before turning in freezer.

Gooseberry Punch

Soak one tablespoonful of gelatine in enough cold water to cover it, add one cup hot water, and one cup sugar. Stir until dissolved, add one quart canned gooseberries, strain into freezer. Freeze quite hard and serve in sherbet cup with a spoonful of whipped cream on top.

Hot Apple Punch

Roast three high-flavored apples and remove pulp to deep pitcher. Add one teaspoonful cinnamon, half teaspoonful each of cloves and grated nutmeg. Pour over three pints of hot sweet cider. Serve in steins with lids on so that the punch will be kept hot.

Lemon Sherbet

One quart boiling water, juice of four lemons and one pint sugar. Cool and strain. Add one pint cold water and freeze. When about half frozen add one pint of milk and one tablespoonful of vanilla.

Lemon Water Ice

To a heaping tablespoonful of gelatine dissolved in two gills of cold water, add one quart of boiling water, twelve ounces of sugar, and the juice of eight lemons. Strain and freeze.

Macaroon Whip

One pint of cream, one dozen macaroons, six English walnuts, one teaspoonful of vanilla, one-third cup of sugar. Crush the macaroons, chop the nuts moderately fine, add to the stiffly whipped cream, and serve in sherbet glasses.

May Punch

One quart of strawberries, one pint of cherries, the juice of two lemons, three quarts of water, one and one-half pounds of sugar. Hull, wash, and mash the strawberries; stem, pit and crush the cherries. Mix, add the lemon juice, and stand aside for two hours. Crush the cherry pits, steep in a quart of water for an hour, add the sugar, boil ten minutes, strain and cool. Press the fruit through a fine sieve, add the cold syrup and two quarts of water, and serve in glasses half filled with chopped ice.

Maple Ice Cream

Yolks of four eggs, three-quarters of a cup of maple syrup, boil together in a double boiler, and beat until cold. Add one pint of whipped cream, and freeze.

Milk Sherbet

Squeeze the juice of six large lemons on four cups of sugar; put the skins with a pint of water on the fire, and let them simmer ten minutes. Scald two quarts of milk with two tablespoonfuls of corn starch, and one cup of sugar. When cold put in the freezer, and when it begins to stiffen add the syrup of lemon juice and sugar, and freeze.

Mint Sherbet

Boil together one quart of water, and one-half pound of sugar five minutes. Remove leaves from ten good-sized stalks of mint. Wash carefully, chop fine, then pound to a pulp. Work this gradually into hot syrup, let stand until cool. Strain, add juice of two lemons and freeze.

Naples Lemon Cream

Squeeze and strain the juice of four lemons, one and one-half cups of sugar. Dissolve half a box of gelatine, and add one and a half pints of cream. Pour into molds, and set on ice.

Orangeade

Take three large oranges to half a pound of loaf sugar. Pour over the sugar one pint of boiling water, add the juice and grated rind of the oranges, cool. Serve in glasses with crushed ice.

Orange Water Ice

The juice of six oranges, two teaspoonfuls of orange extract, the juice of one lemon, one quart of water, one pound of pulverized sugar, and one-half cup of rich, sweet cream. Mix well, strain and freeze.

Peach Sherbet

Boil together for ten minutes one pint each of sugar and water. Soak one tablespoonful of gelatine in water to cover for one hour, then add one cupful of boiling water and stir until dissolved. Add the syrup. Pare and press through a sieve sufficient fine mellow peaches to make a pint of pulp. Add to the other mixture, and freeze.

Peach Ice Cream

Stew enough dead ripe peaches to make a quart, in a pint of water, adding while cooking a pound of sugar. Press the peaches through a fine sieve. When cool add a quart of rich cream and freeze.

Plum Bavarian Cream

Cover half a package of gelatine with half a cup of cold water and soak till soft. Stew a pint of ripe plums in a syrup made of one cup of water, and half a cup of sugar, until tender, then put through a sieve. Whip a pint of cream, add the gelatin to the plums, mix and turn in a porcelain basin, and set in a pan of cracked ice. Stir until it begins to thicken, and then fold in carefully the whipped cream. When thoroughly mixed, turn into a mould, and set on ice to harden.

Raspberry Granite

Three quarts of raspberries, the juice of three lemons, one pint of sugar, one quart of water. Boil sugar and water together for twenty minutes, then add the lemon juice and the juice of two quarts of the berries. Set away to cool. When cool pack into a freezer as for ice cream, throw a blanket over it, and set away in a cool place. After an hour scrape the frozen mixture from the sides of the can, but do not beat, as you want the product to be granulated, not creamy. It will require about an hour and a half to freeze. Just before serving stir in the remainder of the berries and serve in sherbet glasses.

Russian Tea

Steep four tablespoonfuls of tea in one quart of freshly boiled water, strain and add three strips of candied orange peel, one teaspoonful of Jamaica rum, one teaspoonful of preserved strawberries, and one-half slice of lemon. Let cool and pour into glasses half filled with chipped ice.

Rosolis

Put four pounds of the best loaf sugar into a porcelain kettle, and pour over it three quarts of boiling water. When the sugar is dissolved place the kettle over the fire and boil and skim until scum ceases to rise, then stir in the whites of two eggs beaten until stiff, but not dry. Let boil up once, and remove from fire. When the syrup has cooled to the lukewarm stage, add to it sufficient extract of roses to give it a decided rose flavor. Filter through a sieve lined with blotting paper, add half a pint of spirits of wine, color a delicate pink with vegetable coloring. Serve in tall thin glasses half filled with crushed ice, with a few rose leaves floating on top.

Strawberry Bavarian Cream

One cup of strawberry pulp and juice, one-half cup of sugar, one pint of cream, the juice of half a lemon, one-half box of gelatine, one-half cup of cold water. Soften the gelatine in the cold water, and stand in hot water to dissolve. Add the strawberries and lemon juice, add sugar and stir until dissolved, let cool. When it begins to thicken fold in the whipped cream, and turn into a mold wet with cold water.

Strawberry Ice Cream

Scald a pint of milk in a double boiler. Thicken with two tablespoonfuls of corn starch dissolved in a little cold water, and the yolks of four eggs, well beaten. Add two cups of granulated sugar. When cooked smooth, cool. When ready to freeze add to the cooked mixture one quart of rich milk, and the beaten whites of four eggs. When nearly frozen add strawberries crushed and strained.

In Regard to Serving

As in most of things in life, avoid "lukewarmedness." If it is a cold drink, let it be very cold, and if it supposed to be hot, then let it be steaming hot. With ices, sherbets and creams serve spoons, and for all thin drinks keep on hand a supply of "straws." For unexpected guests keep on hand supplies for "quick" drinks, such as lemons, cherry phosphates, etc. A very nice impromptu drink is a glass of jelly dissolved with a little hot water. Fill glasses half full of crushed ice, add a pint of cold water to the dissolved jelly, stir well, fill the glasses, and serve with a straw.

For Luncheon Dishes

Baked Black Bass

The fish should be scaled, and washed, and left with the head intact. Mix together half a cup of butter, a few sprigs of sweet herbs chopped fine, a scant cup of hot water, and two cups of fine bread crumbs. Season to taste with pepper and salt, add one beaten egg, mix thoroughly, fill the fish with the mixture, and sew up. Score both sides, cutting down to the bone, and put thin slices of salt pork into the incisions. Bake on a rack, basting often, first with butter melted in hot water, then with the drippings in the pan.

Baked Halibut

Bring to a boil one cup water, one pint stewed tomatoes, three cloves, and one slice of onion. Thicken with two tablespoonfuls butter creamed with one of flour. Cook ten minutes, then strain. Pour boiling water to the depth of half an inch in a deep plate, and lay the fish, black skin side down, in it for one minute, when the black skin can be easily removed; then wash the fish in cold water, wipe dry, season with salt and pepper, arrange in a baking-pan, and pour over it half the sauce. Bake in a hot oven forty-five minutes, basting three times with the remainder of the sauce.

Baked Quinces

Select perfectly sound, ripe quinces, and peel them, removing the cores. Put in an earthen or granite baking dish, and fill the core cavities with sugar, butter, and powdered cinnamon. Melt one cup of granulated sugar in hot water, and pour over. Bake till tender. Carefully lift the quinces on a platter, and stuff the core cavities with seeded raisins and nut kernals. When the fruit has cooled stick each quince full of almonds which has been blanched and shredded, and serve with whipped cream.

Boiled Frosting

Two cups of granulated sugar, one-half cup boiling water. Cook till it threads. Beat the whites of two eggs to a stiff froth, and into them pour the syrup in a thin stream, beating constantly till cool.

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Boiled Salad Dressing

Two cups vinegar, three-fourths cup sugar, one tablespoonful butter. Put this on to boil, and mix together two eggs, one-fourth cup of sweet cream, two level teaspoonfuls of salt, cayenne pepper the size of a pea, one heaping spoonful of mustard. Beat thoroughly, and when the vinegar boils, pour in the egg mixture in a thin stream, stirring constantly, or it will curdle. Take off immediately.

Corn Puffs

Mix two cups of corn pulp with one cup of flour. Add a teaspoonful of salt, one of baking powder, and a dash of pepper. Beat yolks of three eggs, add half a cup of milk. Beat whites of eggs to a stiff froth and add last. Butter a large baking pan, drop the mixture on by spoonfuls, and bake in hot oven. Eat hot, with plenty of butter.

Chestnut Souffle

Boil a pint of shelled chestnuts in salted water until they are soft. Drain, remove the brown skins, and rub through a sieve. Cream together half a cup of sugar and four tablespoonfuls of butter. Add the chestnut paste, the beaten yolks of four eggs, half a cup of bread crumbs, a cup of milk, and the juice aud grated rind of one lemon. Beat thoroughly, then add the stiffly beaten whites of the four eggs. Bake in a hot oven, and serve with sugar and cream.

Chicken Cutlets

Have nice pieces of boiled chicken, roll in beaten egg and then in cracker crumbs, and fry a delicate brown.

Clotted Cream

Mix together a cup of rich milk, a large wine glass of rose water, and five ounces of white sugar, add the beaten yolks of two eggs. Stir the mixture into a quart of the best cream, let it just come to a boil, stirring constantly. Set away to cool. Delicious with any kind of fruit.

Cream of Nuts

Blanch and cook in salted water until tender one pint of English walnut meats. Press through a colander, add three pints of clear brown stock, a level teaspoonful of salt, a dust each of paprika, cloves and nutmeg. Boil up thoroughly and serve with a spoonful of whipped cream to each portion.

Cream of Asparagus Soup

Cut one bunch of asparagus in small pieces, and simmer for three-quarters of an hour, remove the tips, press the remainder through a colander, saving the water in which it was boiled. Scald one quart of milk, add a tablespoonful of butter, thicken with two tablespoonfuls of flour, add the asparagus and water, and the tips, a little pepper and salt, and let come to a boil, serve at once.

Eggs in Aspic

Boil five eggs for one hour, remove the shells, and cut in halves. Put the yolks into a dish with a teaspoonful of chopped parsley, a tablespoonful of lemon juice, half a salt spoonful of salt, a dash of cayenne, and a teaspoonful of melted butter. Mash till very smooth, fill the whites of the eggs with the prepared yolks, and put together. Place in a mold and cover with aspic jelly. When ready to use turn out on a pretty plate, and surround with parsley leaves, and cubes of tomato jelly.

Escalloped Chicken

Boil a large chicken until tender, season well. Remove all skin and gristle, and cut the meat fine. Butter a pudding dish, put a layer of cracker crumbs in the bottom, add bits of butter and moisten with milk. On this put a layer of chicken, with bits of butter and chopped oysters, then another layer of crackers, and so on till the dish is full. Cover the top with cracker crumbs, and bake thirty minutes in a hot oven.

Fried Eggplant

Slice in round slices very thin. Soak in salted water. Make a batter according to directions for fritters, dip in the slices of egg plant, and fry in hot fat.

Frosting without Eggs

An excellent frosting may be made without eggs or gelatine, which will keep longer, and cut more easily. One cup of granulated sugar, dampen with five tablespoonfuls of milk, place on the fire in a suitable dish, and let boil for five minutes without stirring, remove from the fire and set the dish in another of cold water, add flavoring. While it is cooling, beat thoroughly.

Gingered Pears

Hard and not too ripe fruit is best. Peel and core, and cut in very thin slices. For eight pounds of sliced fruit, put into the kettle the juice of five lemons, one cup of water, seven pounds of sugar, and half a pound of ginger root cut in thin slices. Let the sugar dissolve, and add the fruit. Cut the lemon in long, thin strips and add to the fruit. Let all cook slowly for an hour, uncovered, and bottle while hot.

Hungarian Chicken

Put one heaping tablespoon of butter in a stewpan, add two good-sized onions sliced thin. When slightly brown add half teaspoonful of paprika, and brown well. Add the cut-up chicken, salt and pepper. Brown well, turning often. Then add stock or water, and stew till tender. Take out meat on hot platter, and add to gravy a half cup of thick sour cream. Scald, but do not let it boil; pour over the chicken, and serve at once.

Jelly Eggs

Use a whole box of gelatine, and make up the recipe of lemon jelly. When the liquid has been strained but not flavored, divide in different bowls for coloring. For the the yellow part use lemon; the green, pistachio; the brown, chocolate; the pink, rose; the lavender, violet. Have prepared, egg shells from which the contents have been removed, leaving the shells whole. Have these filled with cold water while making the jelly. Now fill them with the different colored jellies, and set aside to harden. If the jelly does not come out even, make striped eggs by filling the shells partly full with one color, and filling them with another. When they are set, unmold in a cool place, and serve at once in a nest of whipped cream.

Macaroni, American

Take an equal quantity of chicken and ham, and mince them fine. Take half the quantity of boiled macaroni, add it to the meat with two eggs, a tablespoonful of butter, cayenne pepper and salt to taste, put in a basin, cover with milk, and bake in a slow oven.

Mayonnaise Dressing

Yolks of two eggs, one pint good olive oil, mix drop by drop with the egg until thick, then thin with lemon juice, and a little vinegar. Add more oil and salt until all is used. Season to taste with cayenne.

Meat Loaf with Mushrooms

Chop fine two pounds of lean beef, one-half pound suet, and one onion. Season with two teaspoonfuls of salt, salt spoon of pepper, two cups of fine bread crumbs. Moisten with two well beaten eggs, mix well and bake thirty minutes. Drain a can of mushrooms, place in a pan with a tablespoonful of butter, half a teaspoonful of salt, and a saltspoonful of pepper. Cover and simmer for twenty minutes, pour over meat loaf, and serve very hot.

Nut Croquettes

Chop one cup of walnut meats and add to them one cup each of mashed potatoes and fresh bread crumbs. Moisten with one-quarter of a cupful of stock, season with a teaspoonful of salt and a saltspoonful each of nutmeg and white pepper. Add the beaten whites of three eggs, and the white of one. Beat hard, form into small croquettes, roll in bread crumbs, and fry in deep fat.

Oyster Canapes

Cut slices of brown bread in heart and diamond shape, remove the muscle from twelve large oysters and cut fine. add a tablespoonful of chopped pickles, two tablespoonfuls of horseradish, and three tablespoonfuls of chopped celery. Mix with a third of a cup of mayonnaise dressing, and two tablespoonfuls of Worcestshire sauce. Mix well, and spread over the buttered bread, and cover with thin slices of pickled beets, cut in fancy shapes.

Oyster Patties

Mince with a sharp knife one quart of plump oysters; then stir them into one cupful of drawn butter seasoned with pepper. Cook five minutes. Have ready some shapes of pastry baked empty; fill these with the oyster mixture; stand in oven two minutes. Serve with white sauce.

Oyster Croquettes

Fifty oysters, yolks of four eggs, two tablespoonfuls of butter, two tablespoonfuls of parsley, one-half pint of milk, one-half pint of oyster liquor, four tablespoons of flour, salt and cayenne to taste. Strain the liquor, drain and wash and put the oysters in a saucepan with some of the liquor, and boil hard for five minutes. Remove from fire, and chop very fine. Put milk and liquor in saucepan, rub flour and butter together, and stir in the milk. When smooth, add oysters. When thick, add the yolks of the eggs. Cook one minute. Take from the fire, add parsley, salt and pepper, and when cold set upon ice to stiffen. Do this several hours before you wish to cook them. Form into croquettes with floured hands, roll in the yolk of an egg, then in cracker dust, and fry in boiling fat.

Peach Fritters

Sift together one cup of flour, two level teaspoonfuls of baking powder, and one-fourth of a teaspoonful of salt; pour over one well beaten egg, and one-third of a cup of milk; then add three tablespoonfuls of sugar, and four peaches chopped in fine pieces. Drop big spoonfuls into hot fat, drain on paper, sprinkle with powdered sugar and serve hot.

Potato Mound

One-half cup of milk, one tablespoonful of butter, salt and pepper to taste, the well beaten whites of four eggs, added to six or eight mashed potatoes. Stir lightly, pile in a mound and brown.

Salmi of Duck

Cut the game into neat pieces, put in the oven for five minutes to start the juices. Put in the saucepan one tablespoonful of butter, one-half pound of bacon or salt pork cut into dice, one teaspoonful each of chopped onions and carrots, twelve peppercorns, one saltspoonful each of salt, thyme and sage, and any coarse pieces of the duck. Cover and let cook to a glaze, then add a tablespoon of flour and let it brown. Pour in two cups of stock, simmer thirty minutes, strain, add one teaspoonful of lemon juice, and the nice pieces of the duck. Cover, simmer one hour.

Shirred Tomatoes

Line bottom of an earthen dish with sliced tomatoes, make a dressing, same as for fowl, place over the tomatoes, then cover with sliced tomatoes, add salt and pepper, and bake to a nice brown.

Southern Fried Chicken

Truss a chicken as for roasting, and cook in boiling water for ten minutes. Drain, split down the back lengthwise, and place beneath a weight without breaking a bone. When cold brush over with beaten egg, dust with salt and pepper, and roll in bread crumbs. Put slices of fat pork in a frying pan, and fry the chicken a delicate brown. Then put in the oven, and cook for thirty minutes, basting often.

Stuffed Dates

Select plump, smooth dates, wash and dry, remove the pits, and stuff with a pecan or almond, press the edges together, and roll in powdered sugar.

Tutti Frutti

Very delicious tutti frutti may be made from different fruits that may be on hand. Oranges scooped out with an orange spoon, pineapple and and bananas are a good combination.

Stuffed Eggs

Boil hard as many eggs as will be needed, remove the shells and cut the eggs in halves. Take out the yolks carefully without breaking the whites. Add to the yolks a teaspoonful of French mustard, a tablespoonful of melted butter, and two teaspoonfuls of minced ham or tongue, and season with salt and pepper. Rub all to a smooth paste, fill the whites, and serve on a bed of watercress.

Stuffed Steak

Procure two and one-half pounds of prime flank beef steak. Spread with a dressing made of one and one-half cups of bread crumbs, one medium sized onion, two tablespoonfuls canned tomato, one beaten egg, one tablespoon butter, one teaspoonful salt, one-quarter teaspoonful pepper. Stir egg with bread, add the onion, sliced thin, the tomato, butter and seasoning. After spreading, roll snugly, and tie with string. Lay three pieces of salt pork on top, place in dripping pan with one-fourth cup of hot water. Roast slowly one hour. Make a gravy of the drippings left in the pan, and serve with the steak.

Tongue Croquettes

Bring one cup of milk to the boiling point, rub together one tablespoonful of butter, and one tablespoonful of flour and stir into the milk. Cook till thick. Add one pint of cold boiled tongue, chopped fine, one tablespoonful of minced parsley, one-half teaspoonful of salt, a pinch of cayenne pepper, and one teaspoonful of lemon juice. When cool form into croquettes, dip in beaten egg, then in cracker crumbs, fry in smoking fat.

Veal Croquettes

Take one cup of boiled rice, one cupful of finely chopped veal, one teaspoonful of salt, a little pepper, two tablespoonfuls of butter, half a cup of milk, one egg. Put milk on to boil, and add veal, rice and seasoning, when this boils, add the egg, well beaten, stir one minute; and after cooling, shape, roll in fine dry bread crumbs, dip in beaten egg, and again in the crumbs. Fry in hot fat.

A BIRTHDAY LUNCHEON

One of the most popular methods of entertaining just now is the birthday luncheon. The decorations are all with the birthday flower, the favors are the birthday jewel, and everything served for lunch begins with the first letter of the first name of the lucky one in whose honor the luncheon is given. For instance if the honored one's name was Sara, and the birthday came in September, the menu might be something like this:

Souffle of Chestnuts Stuffed Steak
Salmi of Duck Stuffed Peppers Sweet Potatoes
Salmon Sandwiches Sweetbread Salad
S's Sand Tarts Springeles
Strawberry Bavarian Cream Soft Drinks

And the flower for decorating would be Black Eyed Susans, and the jewel, sapphire.

Refreshments at a Wedding

A noon wedding is followed by a breakfast at which the guests are seated at tables and served in courses. Where few are invited it is a friendly little feast, which may be simple or elaborate as taste and purse dictate. Where many are asked they should be served at small tables, and the breakfast becomes an elaborate function requiring a separate decoration of flowers, fruit, bonbons or cake for each table, and there should be a servant for every eight or ten guests. A separate table is reserved for the bridal party, at which the bride and bridegroom sit side by side. Such a breakfast begins with fruit, followed by bouillon in cups, fish or crustaceans in fancy form, an entree, game and salad, concluding with ices, cakes, bonbons and coffee.

A simple breakfast may consist of bouillon, or creamed oysters, game or cold chicken with salad, ices, cake and lemonade.

An afternoon wedding is followed by a reception. The refreshmenss are served as at an ordinary "tea" from a large table, tastefully arranged with flowers, lights, bonbons, cakes, etc., a single color usually predominating. The guests serve themselves and each other, although there may be servants in attendance.

The refreshments may be of the simplest if one so desires. Offered at about the hour for afternoon tea, few care for anything more than a cup of tea and a sandwich, or an ice with a bit of cake. Some prefer chocolote, and young folks are fond of bonbons. These, with a bowl of lemonade on a table readily accessible, are all that need bo provided.

At an evening wedding the refreshments should be more elaborate. Between ten and eleven o'clock is a hungry time, when a good supper is appreciated, though bouillon, one hot entree, ices and cake, with lemonade and coffee, may amply suffice.

When light refreshments are served without ceremony, various kinds of sandwiches, daintily cut and rolled, take the place of the meats and salads, but ices, cakes, coffee, chocolate or punch are considered indispensible.

The Bride Cake

This time-honored dainty is an indispensible feature of the properly conducted wedding, now as ever; but it is not now, as formerly, cut and eaten in the course of the wedding feast, the modern fashion being to have the cake cut into small wedges and packed in dainty white boxes, tied up with white ribbon, previous to the ceremony. The boxes are then put aside in a convenient place, ready for distribution when the guests depart. The bride cake is, of course, an especially prepared confection, and is not to be confounded with any one of the various kinds of cakes served in the ordinary course of the festivities. It need not necessarily be of the costly variety usually supplied by the fashionable caterer, but it should be of the distinctive character ordained by ancient custom, or the special virtues attributed to it will be lacking. The old custom of placing a gold ring and a silver thimble in the cake is still occasionally observed, but when this is done the cake is cut and distributed by the bride herself at the close of the wedding supper. The guest to whom the ring falls is supposed to be destined to speedy marriage, while she who secures the silver thimble is positively ordained to spinsterhood.

Wedding Anniversaries

In what way the naming of the celebrations was settled is unknown, but the following has been recognized and followed for many years:

Five years—Wooden wedding.
Ten years—Tin wedding.
Twelve years—Linen wedding.
Fifteen years—Crystal wedding.
Twenty years—China wedding.
Twenty-five years—Silver wedding.
Thirty years—Pearl wedding.
Forty years—Ruby wedding.
Fifty years—Golden wedding.
Seventy-five years—Diamond wedding.

The celebration of these events usually takes the form of an evening party, at which refreshments are served.

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